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(74) Agents: GALLO, Luca et al.; Jacobacci & Partners S.p.A,
Via Berchet, 9, I-35131 Padova (IT).

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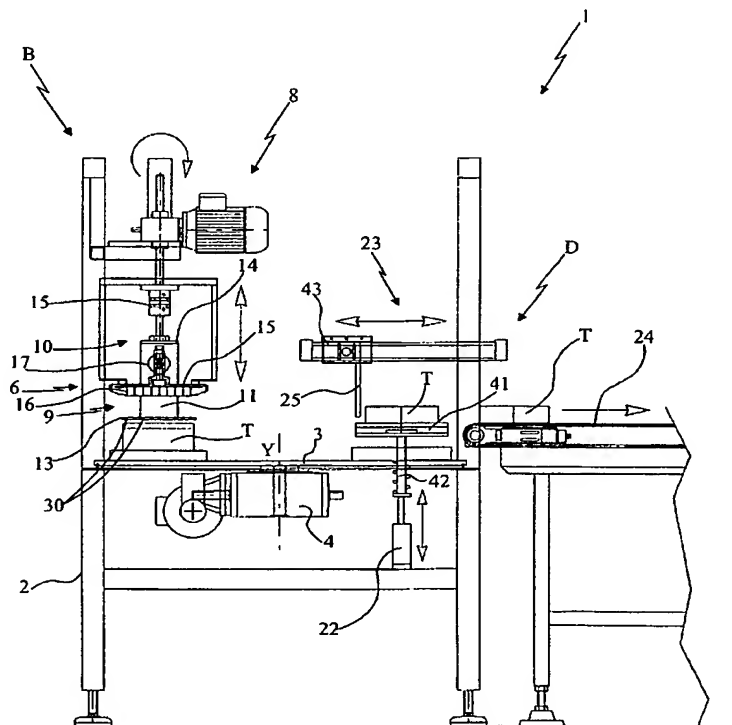
(71) Applicant (for all designated States except US): COMAS
S.P.A. [IT/IT]; Viale dell'Industria 12, I-36030 Pievebelvi-
cino (IT).

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(54) Title: MACHINE FOR THE PRODUCTION OF MULTILAYER FOOD PRODUCTS



(57) Abstract: Machine for the
production of multilayer food
products, in particular for the
production of multilayer cakes,
provided with a rotating platform (3)
having, associated therewith, four
operating stations (A, B, C, D) able
to operate in sequence on the food
product and arranged at 90° with
respect to each other and preferably
composed of: a station (A) for
loading different layers of pastry
(5); a first dispensing station (B)
for distributing a liquid filling product;
a second dispensing station (C) for
distributing a fairly dense filling
product such as a cream or the like;
and a station (D) for expelling the
cake (T) once completed

WO 2005/032284 A3



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